



KANÉ

New Romanian Cuisine
Dănei No.9

A FARM TO TABLE MENU

KANÉ – Gastronomy Redefined!

We started in 2016 with a mission: to create an authentic place that reflects the energy and creativity of the new generation in hospitality.

Starting in spring 2025, we have reinvented the KANÉ experience! Taking the best of fine dining — authenticity, creativity, unique flavors, and spectacular presentations—and transforming them into a simple, surprising, and accessible menu.

Farm to Table

We are now a restaurant with a seasonal menu, adapted to each season of the year. A Farm to Table concept with original flavors, fresh ingredients, and combinations that will spark your curiosity.

A menu created by Chef Vlad Padurescu

You can choose from the à la carte menu, a set menu in the following format or our tasting menu:

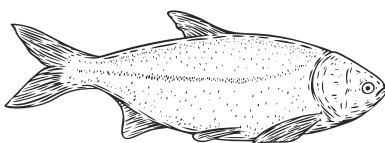
Set Menu

Bread + Chose one of each: Starter + First Course +
Second Course + Dessert
360 RON

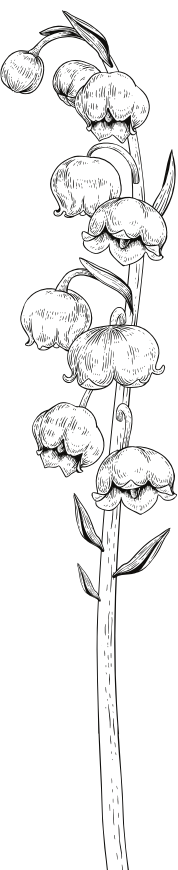
Tasting Menu

10 dishes inspired from our seasonal menu
580 RON

Wine Pairing 350 RON | person
5 x 100ml Glasses of wine



Please let us know if you have any culinary restrictions, intolerances or allergies.
A service charge of your choice between 5% - 15% will be added
to your bill at the end of the service.
Kané accepts card payment only.





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Selection of house-made bread & butter | **35 RON**

ENTRÉE

Rosa Mundi – 70 RON

Mackerel, beetroot, and rose

Cornucopia – 70 RON

Confit celery, miso, bouquet of leaves, “burduf” cheese, lovage

Layered Forest – 70 RON

Truffle and chanterelle cream, porcini mushrooms, fresh air

FIRST COURSE

Black Sea “Risotto” – 85 RON

Fregola sarda, crab distillate, aterina fish, salicornia, plankton

Mushroom & Whelks – 85 RON

Whelks, morel, and onion stew

Late Breakfast – 85 RON (can be vegan)

Turnips, black garlic, egg yolk, jamón

SECOND COURSE

Balkan Japanese Pork – 130 RON

Pork and beans, katsuobushi sauce, black bean and plum paste

Let’s Play “Fazan” - 150 RON

Pheasant, pumpkin, chestnuts, and tonka bean

Saffron Fish - 160 RON

Fish with saffron sauce, bell pepper, potatoes, and almonds

Signature Should Stay Beef – 180 RON

Ribeye, roasted eggplant cream, labneh

Gombot - 90 RON

Plum dumpling, cheese aged in pine bark, smoked plum glaze, and sweet wine

DESSERT

Milk & Sorrel Log | 65 RON

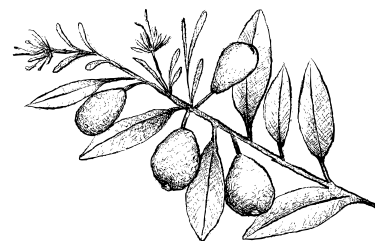
Milk and buckwheat log, sorrel sorbet, white blossoms

Chocolate & Cherries | 65 RON

Chocolate pudding, tahini cream, cherry-tamarind sorbet, kataifi

Peach Salad | 65 RON

Peaches and tomatoes, goat cheese, pine nuts,
fresh basil





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KANÉ – Gastronomiia redefinită!

Am început în 2016 cu o misiune: să creăm un loc autentic, care să reflecte energia și creativitatea noii generații din ospitalitate.

Începând cu primăvara lui 2025, am reinventat experiența KANÉ! Luând tot ce e mai bun din fine dining – autenticitatea, creativitatea, aromele unice și prezentările spectaculoase – și le-am transformat într-un meniu simplu, surprinzător și accesibil.

Farm to Table

Suntem acum un restaurant cu un meniu sezonier, adaptat fiecărui moment al anului. Un concept de Farm to Table cu gusturi originale, ingrediente proaspete și combinații care îți vor stârni curiozitatea.

Un meniu creat de Vlad Padurescu

Puteti alege din meniul a la carte , un set menu
dupa formatul de mai jos sau tasting menu

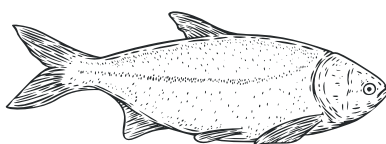
Set Menu

Paine + La alegere din
ENTRÉE + Fel I + Fel II + Dessert
360 RON

Tasting Menu

10 preparate inspirate din meniul de sezon
580 RON

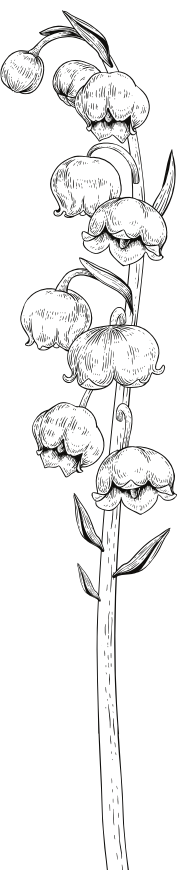
Wine Pairing 350 RON | person
5 x 100ml Glasses of wine



Va rugam sa ne informati asupra posibilelor alergii si intolerante pe care le aveti si daca aveti nevoie de informatii aditionale referitoare la preparate

O taxa de service la alegere intre 5% - 15% se va aplica la totalul notei

Kané accepta doar plata cu cardul bancar





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Selectie de paine si unt | **35 RON**

ENTRÉE

Rosa mundi - 70 RON

Macrou, sfecla si trandafir

Cornucopia - 70 RON

Telina confit, miso, buchet de frunze, burduf, leustean

Layered forest - 70 RON

Crema de trufe si galbiori, hribi, aer proaspat

FEL I

“Risotto” de Marea Neagra - 80 RON

Fregola sarda, distilat de crab, aterina, salicornia, plancton

Ciuperci & Rapane - 80 RON

Tocana de rapane zbarciogi si ceapa

Breakfast de seara - 80 RON

Napi, usturoi negru, galbenus, jamon

FEL II

Balcanicul Porc Japonez - 130 RON

Porc cu fasole, sos katsuobushi, fasole si pasta de prune si fasole neagra

Hai sa Jucam “Fazan” - 150 RON

Fazan, dovleac, castane si tonka

Peste si Sofran - 160 RON

Pește cu sos de șofran, ardei gras, cartofi și migdale

Semnătura Trebuie să Ramana Vita | 180 RON

Vită, vinete cu miso și labneh

Gombot - 90 RON

Galusca cu prune, branza maturata in coaja de brad,
glazura de prune afumate si vin Madeira

DESERT

Trunchi de lapte si macris | 65 RON

Trunchi de lapte si hrisca, sorbet de macris si flori albe

Ciocolata si cirese | 65 RON

Budinca de ciocolata, crema de susan, sorbet de cirese si tamarind, kataif

Salata de piersici | 65 RON

Salata de piersici si tomate, branza de capra, pin si busuioc

